



Noreen's Kitchen

Amish Ham & Noodle Casserole

Ingredients

16 ounces medium egg noodles	1 teaspoon onion powder
1 pound ham steak cut into cubes	1 teaspoon garlic powder
24 ounce bag frozen baby leaf spinach	1 teaspoon salt
2 cups cottage cheese	1/2 teaspoon black pepper
2 cups shredded cheddar cheese	1 teaspoon dried parsley
2 cups sour cream	2 tablespoons butter, melted
1 cup milk	1 cup dry bread crumbs

Step by Step Instructions

Preheat oven to 350 degrees

Coat a 9- x 13-inch baking dish with cooking spray.

In a large pot of boiling salted water, cook noodles to desired doneness; drain.

While noodles are draining combine, spinach, cottage cheese, sour cream, milk, cheese, salt, pepper and parsley in the pot that you cooked the noodles.

Add the cubed ham and stir to combine.

Stir in noodles, then spoon mixture into prepared baking dish.

Combine melted butter and bread crumbs. Sprinkle over noodles.

Cover and bake 45 minutes, or until bubbly and heated through.

Remove from oven and allow to sit for 10 minutes before serving.

Leftovers may be kept in an airtight container for up to one week.

NOTE: This will easily make two casseroles if using foil casserole pans. Don't fill them up to the brim. Fill them 2/3 full. Freeze one, without the breadcrumb. Place the breadcrumb on before baking. Cook one tonight then freezer bank one for dinner another night!

To cook the frozen casserole, bake covered in a 350 degree oven for 45 minutes. Remove the cover and bake for an additional 15 minutes or until browned and bubbly. Remove from oven and allow to cool for 10 minutes before serving. Write these instructions on the frozen casserole so you will remember what to do!

Enjoy!